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File: DWPI

Feb 5, 1998

DERWENT-ACC-NO: 1998-130344

DERWENT-WEEK: 200036

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TITLE: Low calorie, diabetic safe, water soluble, synergistic sweetening composition
- comprises intense sweeteners, bulk sweeteners, sweeteners and anti-flatulent and
flavouring agents

INVENTOR: BATEMAN, K A

PATENT-ASSIGNEE: BATEMAN K A (BATEI)

PRIORITY-DATA: 1996US-0687894 (July 26, 1996)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
WO 9804156 A1	February 5, 1998	E	053	A23L001/236
EP 1018895 A1	July 19, 2000	E	000	A23L001/236
AU 9739686 A	February 20, 1998		000	A23L001/236

DESIGNATED-STATES: AL AU BA BB BG BR CA CN CU CZ EE GE HU IL IS JP KE KP KR KZ LC LK
LR LT LV MG MK MN MW MX NO NZ PL RO SD SG SI SK TR TT UA UG UZ VN YU ZW AT BE CH DE
DK EA ES FI FR GB GH GR IE IT KE LS LU MC MW NL OA PT SD SE SZ UG ZW DE FI GB IE SE

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
WO 9804156A1	July 25, 1997	1997WO-US13526	
EP 1018895A1	July 25, 1997	1997EP-0937085	
EP 1018895A1	July 25, 1997	1997WO-US13526	
EP 1018895A1		WO 9804156	Based on
AU 9739686A	July 25, 1997	1997AU-0039686	
AU 9739686A		WO 9804156	Based on

INT-CL (IPC): A23 L 1/236

ABSTRACTED-PUB-NO: WO 9804156A

BASIC-ABSTRACT:

Low calorie, diabetic safe, water soluble, synergistic sweetening composition in whole as one-to-one for granulated sugars, brown sugars, and powdered sugars for sweetening ingestible food comprises: (a) 0.001-8 wt.% at least 1 intense sweetener; (b) 0.5-99 wt.% at least 1 bulk sweetener; (c) 1-15 wt.% at least 1 sweetener; (d) 0.001-5 wt.% at least 1 anti-flatulent agent and (e) 0.0001-5 wt.% at least 1 flavouring agent. Also claimed is the production of the composition which comprises: (a) preparing a diluted mixture of intense sweeteners and water at a correct

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Jun 30, 1984

DERWENT-ACC-NO: 1984-198539

DERWENT-WEEK: 198432

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TITLE: Carbohydrate food increasing blood sugar content - obtd. by adding polysaccharide to carbohydrate food

PATENT-ASSIGNEE: ENDO A (ENDOI)

PRIORITY-DATA: 1983JP-0186305 (December 22, 1982), 1981JP-0033513 (March 9, 1981)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 59113856 A	June 30, 1984		005	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 59113856A	December 22, 1982	1983JP-0186305	

INT-CL (IPC): A23L 1/00

RELATED-ACC-NO: 1982-89076E

ABSTRACTED-PUB-NO: JP 59113856A

BASIC-ABSTRACT:

Carbohydrate food is prep'd. by combining the polysaccharide selected from indigestible polysaccharides and their derivs. produced by microbes, in the carbohydrate food which raises blood sugar content. As indigestible polysaccharides, glucans partic. those having alpha-1,6-bond such as dextran, pullulan, mutan, the partial hydrolysate of dextran, i-maltose, i-maltotriose, etc. can be used.

USE/ADVANTAGE - Excess ingestion of the carbohydrate foods of digestible carbohydrates such as starch, sucrose, etc., causes not only metabolic diseases such as the rise in blood sugar content, diabetes, corpulence, etc., but also disorders of digestive organs. By combining the indigestible polysaccharide produced by microbes, in the carbohydrate food, the rise of blood sugar content can be suppressed.

ABSTRACTED-PUB-NO: JP 59113856A

EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D13

CPI-CODES: D01-B01; D03-E; D06-H;

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Feb 5, 1977

DERWENT-ACC-NO: 1977-19276Y

DERWENT-WEEK: 197711

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TITLE: Foodstuffs acceptable for diabetics - contg. triheptanoin or trinonanoin additives which do not increase body sugar levels

PATENT-ASSIGNEE: AJINOMOTO KK (AJIN)

PRIORITY-DATA: 1975JP-0085457 (July 12, 1975)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 52015834 A	February 5, 1977		000	

INT-CL (IPC): A23D 3/00; A23L 1/34; A61K 31/22

ABSTRACTED-PUB-NO: JP 52015834A

BASIC-ABSTRACT:

Foods compsns. contain triheptanoin or trinonanoin alone or as a mixt. in an amt. of ≥ 30 wt% wt solid content of food.

Triheptanoin or trinonanoin may be prepd. by a known synthetic or semi-synthetic method or triglyceride formation from heptanoic acid or nonanoic acid. These additives are not necessarily pure e.g. may contain a small amt. of fatty acids. The food stuff used may include proteins (e.g. milk casein, soybean protein), oils (e.g. soybean oil, sunflower oil, corn oil), carbohydrates (e.g. glucose, fructose, maltose, sucrose, dextrin, corn starch, xylitol, sorbitol), vitamins and minerals.

The compsns. do not produce excess ketones aggravating the condition of diabetes. They are readily absorbed from the digestive organ to supply calorie source without participation of insulin, prevent disintegration of body protein, decreases the blood sugar level, decrease the urinary sugar, and improve the condition of diabetes.

ABSTRACTED-PUB-NO: JP 52015834A

EQUIVALENT-ABSTRACTS:

DERWENT-CLASS: D13

CPI-CODES: D03-H01;

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Jan 2, 2002

DERWENT-ACC-NO: 2002-197394

DERWENT-WEEK: 200226

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TITLE: Sugar decomposition inhibitor useful as, e.g. medicines, quasi drugs, foods and healthy beverages or feeds, comprises hot-water extract of banaba

INVENTOR: HAYASHI, K; KAKUDA, T ; SAKANE, I ; SUZUKI, Y

PATENT-ASSIGNEE: ITO EN LTD (ITOEN)

PRIORITY-DATA: 2000JP-0194068 (June 28, 2000)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 1166790 A1	January 2, 2002	E	021	A61K035/78
JP 2002012547 A	January 15, 2002		012	A61K035/78
US 20020018818 A1	February 14, 2002		000	A61K035/78

DESIGNATED-STATES: AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI TR

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
EP 1166790A1	June 27, 2001	2001EP-0115510	
JP2002012547A	June 28, 2000	2000JP-0194068	
US20020018818A1	June 26, 2001	2001US-0888448	

INT-CL (IPC): A23 L 1/30; A23 L 1/48; A23 L 2/00; A23 L 2/02; A23 L 2/38; A23 L 2/52; A61 K 35/78; A61 P 3/08; A61 P 43/00; C12 N 9/99

ABSTRACTED-PUB-NO: EP 1166790A

BASIC-ABSTRACT:

NOVELTY - A sugar decomposition inhibitor comprises a mixture of hot-water extract of banaba and synthetic resin adsorption fraction of banaba. The synthetic resin adsorption fraction of banaba is obtained by adsorbing the hot-water extract of banaba with styrene-divinylbenzene series synthetic resin or dextran series synthetic resin.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a healthy food and beverage produced by adding a hot-water extract of banaba and sugar except for monosaccharides.

ACTIVITY - Antidiabetic. Wistar-type male rats were made to fast for 18 hours and administered by mouth with a mixture of sugar solution and solution of HWE of banaba

at a rate of 500 mg/kg at the same time. The blood sugar showed a higher difference value after 60 minutes of administering when compared with the reference group.

MECHANISM OF ACTION - Maltase activity inhibitor; glucoamylase activity inhibitor; sucrase activity inhibitor; isomaltase activity inhibitor; insulin secretion controller.

USE - The inventive sugar decomposition inhibitor is useful as medicines, quasi drugs, foods and healthy beverages, food additives, feeds, and feed additives. It is useful in treating and preventing diabetes and fatness, as well as heart tract system diseases e.g., myocardial infarction, arteriosclerosis, and hypertension, the skin diseases e.g., black heads, pimples, and other disease inflammations, which are caused by supernutrition.

ADVANTAGE - The inventive sugar decomposition inhibitor hinders digestion and absorption of sugar e.g., starch, glycogen, oligosaccharide, sucrose, and maltose, thus restraining the rapid increase in blood sugar level after a meal. It is made of safe component (i.e., banaba), which has been used habitually from old times in the Philippines and other countries. The food or beverage containing this sugar decomposition inhibitor can gradually perform the dieting while maintaining health without excessive dieting e.g., fasting.

ABSTRACTED-PUB-NO: US20020018818A
EQUIVALENT-ABSTRACTS:

NOVELTY - A sugar decomposition inhibitor comprises a mixture of hot-water extract of banaba and synthetic resin adsorption fraction of banaba. The synthetic resin adsorption fraction of banaba is obtained by adsorbing the hot-water extract of banaba with styrene-divinylbenzene series synthetic resin or dextran series synthetic resin.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a healthy food and beverage produced by adding a hot-water extract of banaba and sugar except for monosaccharides.

ACTIVITY - Antidiabetic. Wistar-type male rats were made to fast for 18 hours and administered by mouth with a mixture of sugar solution and solution of HWE of banaba at a rate of 500 mg/kg at the same time. The blood sugar showed a higher difference value after 60 minutes of administering when compared with the reference group.

MECHANISM OF ACTION - Maltase activity inhibitor; glucoamylase activity inhibitor; sucrase activity inhibitor; isomaltase activity inhibitor; insulin secretion controller.

USE - The inventive sugar decomposition inhibitor is useful as medicines, quasi drugs, foods and healthy beverages, food additives, feeds, and feed additives. It is useful in treating and preventing diabetes and fatness, as well as heart tract system diseases e.g., myocardial infarction, arteriosclerosis, and hypertension, the skin diseases e.g., black heads, pimples, and other disease inflammations, which are caused by supernutrition.

ADVANTAGE - The inventive sugar decomposition inhibitor hinders digestion and absorption of sugar e.g., starch, glycogen, oligosaccharide, sucrose, and maltose, thus restraining the rapid increase in blood sugar level after a meal. It is made of safe component (i.e., banaba), which has been used habitually from old times in the Philippines and other countries. The food or beverage containing this sugar decomposition inhibitor can gradually perform the dieting while maintaining health without excessive dieting e.g., fasting.

CHOSEN-DRAWING: Dwg.0/8

DERWENT-CLASS: A97 D13

CPI-CODES: A03-A00A; A04-B10; A04-C04; A12-M; A12-W09; D03-H01Q; D03-H01T2;

strength needed for the composition; (b) spraying the diluted mixture over bulk sweeteners; (c) drying the mixture; (d) mixing the bulk sweeteners and intense sweeteners in a drum mixer for 20 min until completely dispersed; (e) adding intense sweeteners, adding flavour enhancer and anti-flatulent agent to bulk sweeteners and intense sweeteners and mixing until completely dispersed and (f) pouring the finished mixture into airtight packaging and sealing.

The intense sweeteners preferably comprise aspartame, acesulfame-K, thaumatin, talin, arabic gum, saccharin, cyclamate, stevioside, glycyrrhizin, dihydrochalcones, monellin, chlorohydroxygalactosucrose derivatives and/or liquorice extract. The bulk sweeteners comprise inulin, branched inulin, linear or branched fructo-oligosaccharides, lactitol, maltitol, mannitol, sorbitol, erythritol, galactitol, isomaltulose, polyglucose, polymaltose, carboxymethylcellulose, carboxyethyl cellulose, arabinogalactan, microcrystalline cellulose, polydextrose, plalatinin and/or indigestible dextrins, especially inulin).

USE - The composition is a one-to-one substitution for granulated, brown and powdered sugars and can be used in all types of ingestible foods including beverages, confectioneries, chocolates and candies, bakery products, pharmaceuticals, main and side dishes, salad dressings, dairy products, oral hygiene products, jams and jellies.

ADVANTAGE - The composition is stable under processing conditions including heat, pH and moisture. The ingestible foods retain their sweetness, appearance, texture and good taste when compared to foods made with regular granulated, brown or powdered sugar. The composition has at least 50% less calories than sucrose and has high dietary fibre and is tooth friendly. The ingredients provide health benefits.

ABSTRACTED-PUB-NO: WO 9804156A

EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: A96 A97 B07 D13 D21 E19

CPI-CODES: A12-W09; B04-C02; B04-C03D; B10-A07; B14-E10; B14-S09; D03-H01A; D08-A; E06-F01; E07-A02; E10-A07; E10-B02D5;